



Pink Lady® Apple Wafers

Serves 6



Created by: **heleen** | meyer
food consultant

Ingredients:

♥ 2 Pink Lady® Apples

Method:

1. Preheat oven to 120 °C. Place a cooling rack on a baking tray.
2. Cut whole apples, in the skin, into very thin slices with a sharp knife.
3. Place slices in a single layer on the cooling rack. Dry out in the oven and wedge the oven door open slightly with a wooden spoon. It should take between 30-40 minutes, depending on the thickness and how much you want to dry them out. The wafers do firm up more once cooled.
4. Enjoy as a snack or use as a garnish on cakes or cupcakes. Store in an airtight container, but remember the wafers will soften after a day or two.

Pink Lady®

Make healthy living a part of your active lifestyle with Pink Lady® - naturally!

